

FLOUR & GRAPE

Aperitivi

Aperol spritz / negroni	£7
Strawberry & watermelon bellini ~ strawberry, watermelon, prosecco	£7.5
Bermondsey g&t ~ Jensen's Bermondsey gin, BTW (Bermondsey Tonic Water)	£6

Small plates ~ (recommended 3 per 2 guests)

Nocellara olives	£2
Bread selection, extra virgin olive oil	£3
Bruschetta, tomato, basil pesto ~ cataratto	£3.5
Heritage tomatoes, chilli, basil ~ gavi di gavi	£5
Grapefruit, rougette, radish, almond, mint ~ minutolo	£5.5
Melon, prosciutto crudo, mint ~ gewurztraminer	£6
Lightly smoked salmon, horseradish & caper tartare ~ lacryma christi	£6
Burrata, prosciutto braciotto ~ lagrein rosato	£6.5
Pork tenderloin, tonnato ~ roero arneis	£7
Salumi ~ prosciutto crudo, la ventricina calabrese, salami ~ lambrusco	£8.5

Pasta

Bucatini ~ tomato, capers, olives, chilli, basil # ~ frappato	£7
Gnocchetti ~ rainbow chard, chilli, marjoram, crispy breadcrumbs *# ~ cataratto	£7
Tagliatelle ~ asparagus, lemon, cured egg yolk *# ~ timorasso	£8
Reginette ~ prosciutto cotto, pea, mint *# ~ pinot nero	£8.5
Spaghetti ~ mussels, datterini tomatoes, oregano # ~ ciro	£9
Tortelloni ~ roasted pork shoulder, sage butter * ~ soave classico	£9.5
Linguine ~ gurnard, tomato, fennel, capers # ~ bardolino	£10
Fettuccine ~ beef short-rib ragu *# ~ chianti	£10.5

~ wine suggestions (see overleaf for prices)

* contains parmesan but can be omitted upon request

gluten free alternative available upon request

All prices are inclusive of VAT @ 20%. A 10% discretionary service charge will be added to the bill.

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	125ml	500ml	750ml
Sparkling			
Prosecco Terra Serena ~ bubbles that slip down with ease	£6.5	£22	£28
Franciacorta Marchese Antinori ~ the champagne of Italy	£11	£31	£42
White			
Cataratto Terra Firma ~ peachy & very gulpable	£5	£15	£20
Ciro Bianco Librandi ~ refreshing, fairly dry, stylish	£5.5	£18	£23
Gavi di Gavi La Contessa ~ posh pinot grigio	£6	£20	£26
Roero Arneis Marco Porello ~ crisp fruit, dry, substantial	£7	£23	£30
Minutolo I Pastini ~ off-dry, elegant, riesling like	£8	£24	£32
Soave Classico Inama ~ ripe, creamy, dry	£9	£26	£34
Lacryma Christi Terredora ~ stone fruit notes, crisp, smooth	£9.5	£27	£36
Gewurztraminer Hofstaetter ~ off-dry, scented, seductive	£10	£28	£38
Timorasso Walter Massa ~ dry, sensual, buttery, herbal	£11	£33	£45
Rosé & chilled reds			
Lagrein Rosato Mezzacorona ~ refreshing, dry, juicy, fruity	£6	£20	£26
Bardolino Chiaretto Giovanna Tantini ~ dry, forceful, weighty	£8	£24	£32
Terra Walter Massa ~ friendly, easy going, red served chilled	£5.5	£18	£23
Lambrusco Castelvetro ~ true lambrusco, fizzy adult Ribena	£7	£23	£30
Red			
Primitivo Boheme ~ an easy introduction to this grape	£5	£15	£20
Biferno Palladino ~ serious, great value for money	£5.5	£18	£23
Rosso Conero Piantate Lunghe ~ montepulciano with attitude	£6.5	£22	£28
Frappato Planeta ~ vivacious, light, fruity, a silky charmer	£7	£23	£30
Pinot Nero Schreckbichel ~ a great alternative to red Burgundy	£8	£24	£32
Chianti Fattoria La Pieve ~ unoaked, organic, robust	£8	£24	£32
Monferrato Marchesi di Gresy ~ a generous gulpable merlot	£9	£27	£34
Valpolicella Classico Bussola ~ rich, soft, velvety	£12	£36	£50
Barolo Cabutto ~ silky, approachable, affordable	£13	£38	£54

~ please see our full menu for more details or simply ask